30 DELICIOUS RECIPES

the Miraculous BROILER-FRYER Chicken

Fry it...

Broil it...

Bake it...

Barbecue it...

Roast it...

"Miracle" Chicken Because...

the broiler-fryer is tender, plump, meaty and delicately-flavored, a special chicken for your eating pleasure. It's a quality food product grown for meat purposes only, now obtainable year-round, fresh or quick-frozen. Available whole or cut up — disjointed, quartered or halved — you will find ready-to-cook whole birds in weights from 1¼ to 3½ pounds. Roasting sizes may be even larger, though all sizes can be broiled, fried, barbecued, roasted or cooked in water with equally good results since the broiler-fryer is tender-meated.

The following recipes are given for ready-to-cook weights. Heavier or lighter weights than those specified can be used and cooking times adjusted accordingly. The variety of cooking methods and styles of service below illustrate the miraculous versatility of the broiler-fryer chicken.

CONTENTS

BROIL IT

	Page		Page
Broiled Chicken Halves	3	French-Broiled Chicken	3
Deviled Chicken Extraordinary	3	Lemon-Broiled Chicken	3

FRY IT

Chicken Cantonese	7	Oven-Fried Chicken	5
Coatings	4	Pan-Fried Chicken	4
Cranberry-Glazed Chicken	6	Pretzel-Fried Chicken	5
Cream Gravy	4	Pungent Fried Chicken	7
Orange-Fried Chicken	6		

BARBECUE IT

Broiler Barbecue	9	New England Sauce	9
Outdoor Barbecue	9	Robin-red Sauce	8
Oven Barbecue	8	Rotissiere Barbecue	8

ROAST IT

Giblet Gravy	11	Roast Chicken and Stuffing	10
Gourmet Roast Chicken	11	Timetable	10

BAKE IT

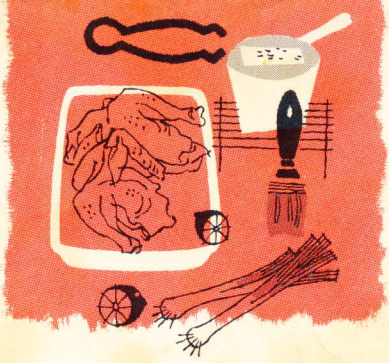
Baked Chicken Supreme	14	Chicken Pie	12
Chicken in Egg Puff	13	Cooked Meat for Recipes	13
Chicken Oriental Holiday	12	Hot Chicken Salad	13
Chicken Parmesan	14		

SKILLET-SIMMER

Brunswick Stew	16	Chicken Paprika	15
Chicken Cacciatore	17	Chicken Tetrazzini	15
Chicken Curry	17	Skillet Chicken With Rice	16

CASSEROLE IT

Chicken-Custard Top Dressing	19	Chicken Pancakes Imperial	18
Chicken Curry Hawaiian	18		



Broil it

BROILED CHICKEN HALVES

2 broiler-fryers, 1½ to 2 lb each, halved
Soft butter or margarine
1 tsp salt
½ tsp pepper

Place chicken in broiler pan — **not on rack.** Bring wing tips onto back to expose thick breast meat to heat. Brush generously with butter or margarine. Season halves with salt and pepper. Flatten halves **skin side down.** Place pan so that chicken is 7 to 9 inches from the heat, regulating distance or heat so that chicken just begins to brown after 15 minutes. Broil slowly, turning after 30 minutes. Baste frequently. Broil skin side up for 20 to 25 minutes until drumstick twists easily out of the thigh joint. 4 servings.

LEMON-BROILED CHICKEN: Before broiling by the above directions, rub entire surface of chicken liberally with two cut lemons. Coat with melted butter or margarine and sprinkle with a mixture of 4 teaspoons each of salt and sugar, 1 teaspoon paprika and ½ teaspoon pepper. 4 servings.

FRENCH-BROILED CHICKEN: Follow Broiled Chicken Halves recipe, substituting 1 cup French Dressing and 1 teaspoon paprika for the butter or margarine, salt and pepper. 4 servings.

DEVILED CHICKEN EXTRAORDINARY: After halves are broiled, thin ¼ cup powdered dry mustard with water until it is of catsup consistency. Spread on both sides of the chicken. Then dip in 1½ cups fine dry bread crumbs buttered and seasoned with salt and pepper. Replace in broiler pan, skin side down, until crumbs brown lightly. Turn and brown other side. 4 servings.

BROILED CHICKEN WITH KABOBS

Fry it

PAN-FRIED CHICKEN

1 broiler-fryer, 2½ lb cut up
½ c flour
2 tsp salt
2 tsp paprika
½ tsp ground pepper
½ c fat
2 Tbsp water

Shake chicken, 2 or 3 pieces at a time, in a bag containing the flour, salt, paprika and pepper to coat evenly. Save any leftover flour for gravy. Brown **slowly** in medium hot fat in a skillet turning as necessary with kitchen tongs. When chicken is **lightly** browned, 15 to 20 minutes, reduce heat, add water, cover tightly and cook slowly until fork-tender, 20 to 25 minutes. The liver and precooked heart, gizzard and neck may be floured and browned with chicken the last 15 minutes. Uncover last 8 to 10 minutes to recrisp skin. 4 to 5 servings.

COATINGS

A coating prevents drying out, aids browning and helps give desirable crispness.

FLOUR: (See Pan-Fried Chicken.) For each pound, blend ¼ cup flour, 1 teaspoon salt, 1 teaspoon paprika and ¼ teaspoon pepper.

EGG, FLOUR AND SEASONING: For each pound, blend ½ egg, 1 teaspoon each of water and salt. Dip chicken and coat with flour — about ⅓ cup per pound. Sprinkle paprika and pepper over chicken during frying.

PRETZEL CRUMBS: For each pound, blend ½ egg and 1 teaspoon water. Dip chicken and coat with ⅓ cup finely crushed pretzels. (Use electric blender to pulverize, or crush to a powder with rolling pin and sift.) Sprinkle pepper over chicken while frying.

18.2 gm.

EAM GRAVY: Pour off all pan drippings but 2 tablespoons fat, and brown residue. Blend in 2 tablespoons flour; cook stirring constantly l frothy. Add 2 cups milk or cream all at once and continue stirring il uniformly thickened. Add ¼ teaspoon ground ginger and a dash allspice. Season to taste. Simmer 5 minutes. Makes 2 cups gravy.

OVEN-FRIED CHICKEN

2 broiler-fryers, 2½ lb each, cut up
Desired coating
½ c fat for browning
⅓ c melted butter or margarine
⅓ c broth or milk

Coat as in Pan-Fried Chicken, page 4, using desired coating. Brown pieces **lightly** in medium hot fat in a heavy skillet. If a large quantity of chicken is being prepared the browning will go faster if a 1 to 2-inch layer of fat is used. Drain well. Place golden-brown chicken one layer deep in a shallow baking pan. For each pound of chicken, spoon a mixture of 1 tablespoon of melted butter or margarine and 1 tablespoon broth or milk over the chicken. Continue the cooking in a slow oven (325° F.) until thickest pieces are fork-tender, 45 to 60 minutes. Turn once or twice to crisp and cook evenly. During the cooking more broth or milk may be drizzled over chicken if it appears dry. (Especially good method for frying 2 or more chickens.) 6 to eight servings.

PRETZEL-FRIED CHICKEN (Deep-fat)

1 broiler-fryer, 2 lb cut up
1 egg, slightly beaten
2 tsp water
½ tsp salt
⅔ c finely crushed pretzels
6 c (3 lb) fat or oil
Pepper

Dip chicken in egg, water and salt mixed together, then coat with pretzel crumbs. (Other coatings may be used, page 4.) Heat fat or oil to 325° F. if electric deep-fat fryer is used, to 350° if using kettle. (Temperature drops on the latter when chicken is added.) **Fry at 325° F.** Place 2 halves or 4 pieces of chicken at one time in fry basket which has been preheated with the fat or oil and lower gently into fat or oil. Turn if necessary during frying. Fry until golden-brown and thickest pieces are fork-tender, about 14 to 16 minutes. Drain and if desired, sprinkle pepper over the chicken. 4 servings.

FRIED CHICKEN BY-THE-PIECE

PAN-FRIED CHICKEN

CRANBERRY-GLAZED CHICKEN

- 1 broiler-fryer, 2½ lb cut up
- ½ c flour
- 2 tsp paprika
- 2 tsp salt
- 1½ tsp ground cinnamon
- 1 tsp ground ginger
- ¼ tsp ground pepper
- Fat for browning
- 1 Tbsp water
- 1½ c (1 lb) whole cranberry sauce
- ½ c water
- 5 whole cloves

Coat chicken pieces by shaking in a bag containing the flour, paprika, salt, cinnamon, ginger and ground pepper. Brown in fat according to Pan-Fried Chicken, page 4. Spoon off all but ¼ cup of the fat, add the 1 tablespoon water, cover tightly and cook over low heat 20 minutes. Crush cranberry sauce with fork; blend with the ½ cup water. Pour 1 cup of this mixture over chicken; add cloves. Cover and simmer 15 to 20 minutes, or until fork-tender. Turn as necessary to prevent sticking. Add remaining cranberry mixture and simmer uncovered several minutes to reduce cranberry mixture to a thick sauce. Add additional cinnamon and ginger to taste. Remove cloves. 4 to 5 servings. Remove chicken. Add 13.2 grams of the flour mixture. Stir until foamy. Then add the rest of the cranberries.

ORANGE-FRIED CHICKEN

- 1 broiler-fryer, 2 to 2½ lb, cut up
- ½ c flour
- 2 tsp grated orange rind
- 2 tsp paprika
- 2 tsp salt
- ¼ tsp ground pepper
- Fat for browning
- 1 Tbsp water
- Juice of 1 orange

Coat chicken pieces by shaking in a bag containing the flour, orange rind, paprika, salt and pepper. Brown and cook according to Pan-Fried Chicken, page 4. Remove chicken to warm platter and prepare gravy according to Cream Gravy recipe, page 4, substituting juice of the orange for an equal amount of milk. 4 or 5 servings.

ORANGE-FRIED CHICKEN

PUNGENT FRIED CHICKEN

- 1 broiler-fryer, 2½ lb cut up
- 4 tsp grated orange rind
- ⅔ c orange juice
- ½ tsp salt
- ½ tsp powdered dry mustard
- ⅛ tsp ground pepper
- Tabasco, several drops
- ½ c flour
- 1½ tsp salt
- 1 tsp paprika
- ⅛ tsp pepper
- Fat for browning
- 1 Tbsp water

Place chicken in a layer in a shallow dish. Combine orange rind, orange juice, salt, mustard, pepper and Tabasco; pour over chicken. Marinate 1 to 3 hours, covered, in refrigerator. Drain, reserving marinade mixture. Coat chicken by shaking in a bag containing the flour, salt, paprika and pepper. Save any leftover flour mixture for the gravy. Brown and cook chicken according to Pan-Fried Chicken, page 4. Remove chicken to warm platter and prepare the gravy according to Cream Gravy, page 5, substituting the marinade for an equal quantity of milk. 4 or 5 servings.

CHICKEN CANTONESE

CHICKEN CANTONESE

- 1 broiler-fryer, 2½ lb cut up
- ½ c flour
- 2 tsp paprika
- 2 tsp salt
- ¼ tsp ground pepper
- ½ c fat
- 1¼ c pineapple juice
- 1¼ c orange juice
- ½ tsp salt
- ¼ tsp ground cloves
- ¼ tsp ground nutmeg

GRAVY

- ¼ c flour
- ½ c water
- ⅔ c pineapple cubes
- 1 orange, sectioned
- ½ c almonds, slivered
- 2½ c hot rice

Coat chicken by shaking in a bag containing the flour, paprika, salt and pepper. Brown in fat according to Pan-Fried Chicken, page 4. Blend ¼ cup of the pineapple juice, ¼ cup of the orange juice, salt, cloves and nutmeg. Pour over chicken. Cover and simmer until fork-tender, 20 to 25 minutes. Turn pieces as necessary to prevent sticking. Blend the ¼ cup flour and the water until free of lumps. Combine with remaining 1 cup each of pineapple and orange juice. Cook in saucepan until thickened, stirring constantly. Add pineapple cubes, orange sections and almonds. Pour over chicken and cook, uncovered, over low heat 10 minutes. Serve with rice. 4 or 5 servings.

ing gm when dry In 5/3 cup boiling H_2O + 2/3 tsp. salt

Barbecue it

ROTISSERIE BARBECUE

2 broiler-fryers, whole, 2 lb each
1 tsp salt
Fat or oil
1 recipe Robin-red Sauce

Rub chicken cavities with the salt. Place spit through cavities of the birds, with drumsticks at both ends. Truss birds on spit by wrapping cord around them, as in a rolled roast. This holds wings against breasts and makes easy turning. Baste birds and cord with the fat or oil. Begin cooking. After chickens are brown in 45 minutes, baste with Robin-red Sauce about every 15 minutes until done. A pan underneath the chicken will catch sauce so that it can be used again in the basting or for service with the chicken. Total time: (well done) 1¾ to 2 hours — 50 to 60 minutes per pound. 4 to 6 servings. (Allow 45 minutes per pound when barbecuing 1 chicken. Allow 30 minutes per pound for cooking halves. For latter insert spit into and out of halves lengthwise, like a needle.)

OVEN BARBECUE

2 broiler-fryers, 1½ to 3 lb each, halved
1 recipe Robin-red Sauce

Add ½ cup water to the sauce. Place chicken halves, skin side down, in roasting pan and pour sauce over them. Bake in a slow oven at (325° F) uncovered until chicken is fork-tender, 1⅓ to 2¼ hours, depending on size. Baste frequently and add water if sauce thickens too much before chicken is done. If necessary turn heat to 450° F to brown at last 2 or 3 minutes. 4 to 8 servings.

ROBIN-RED SAUCE

1 Tbsp onion salt
1 Tbsp dry powdered mustard
¾ tsp ground pepper
1 tsp Tabasco
½ bottle Worcestershire sauce
2 c tomato paste
1 c water
1 c vinegar
⅓ c butter, margarine or salad oil

Combine ingredients in saucepan and heat to boiling. Keep hot for basting chicken. 5 cups — enough to barbecue and serve with 2 to 4 chickens.

OUTDOORS BARBECUE

2 broiler-fryers, 2½ lb each, halved
1 recipe New England Sauce for basting
Fireplace, or grill on bricks

When the fire has burned to embers, place chicken well brushed with sauce on grill, skin side up. (If oven rack on bricks is used, bricks should be on end to insure slow cooking and quality eating.) Turn halves every 8 to 10 minutes. Baste frequently with hot sauce. If necessary shift halves to assure slow even cooking. Allow 1 to 1¼ hours. Chicken is done when crispy brown and drumstick twists out of thigh joint readily. 4 servings.

BROILER BARBECUE

2 broiler-fryers, 1½ to 2 lb each, halved
½ c soft butter or margarine
1 recipe New England Sauce for basting

Place chickens in broiler pan—**not on rack.** Bring wing tips onto back to expose thick breast meat to heat. Brush generously with butter or margarine. Flatten halves **skin side down.** Place pan so that chicken is 7 to 9 inches from the heat, regulating distance or heat so that chicken just begins to brown after 15 minutes. Broil until lightly browned on all sides. Baste chicken frequently. Continue broiling until drumstick twists easily out of the thigh joint, 35 to 50 minutes. 4 servings.

NEW ENGLAND SAUCE

¼ c water
1 c vinegar
¼ lb butter or margarine, melted
1 Tbsp salt

Combine ingredients and brush on chickens in broiling. Add ¼ cup more water when oven barbecuing. 1½ cups — enough for broiling two chickens.

BARBECUED CHICKEN OUTDOORS

Roast it

ROAST CHICKEN AND STUFFING

- **¼ minced onion**
- **1 c diced celery**
- **4 Tbsp fat**
- **4 c bread cubes, firmly packed**
- **1 tsp salt**
- **¼ tsp pepper**
- **½ tsp poultry seasoning**
- **½ to 1 c broth, water or milk**
- **½ tsp salt (for cavity)**
- **1 broiler-fryer, 3 to 4 lb**

STUFFING: Cook onion and celery in fat over low heat, stirring occasionally until onion is soft, but not browned. Meanwhile, blend seasonings with bread cubes. Add onion, celery and fat. Blend. Pour broth over surface, stirring lightly. Add more seasoning as desired. After rubbing chicken cavity with ½ teaspoon salt, stuff wishbone and body cavities **lightly.**

TRUSSING: Close by placing skewers across body opening and tying (shoe-lace fashion) with a cord. Tie drumsticks to tail or push under bridge of skin if present. Fasten neck skin to back with skewer. Shape wings "akimbo" style; bring tips onto back.

ROASTING: Place bird breast up on a rack in a shallow open pan. Brush skin with fat. Cover top of chicken with fat-moistened thin cloth or a loose cap of aluminum foil. Roast in a slow oven (325° F). See Timetable. **Do not sear. Do not add water. Do not cover.** If cloth dries, moisten with fat from bottom of pan. When bird is ⅔ done, cut string between drumsticks and tail or the bridge of skin. **Test for doneness: The drumstick-thigh joint breaks or moves easily. Or, drumstick meat is very soft when pressed between fingers.** 4 servings.

If desired, chicken may be basted during the roasting. Baste 2 to 4 times with drippings in the pan or a mixture of equal parts of fat and milk or broth.

TIMETABLE FOR ROASTING

Ready-To-Cook Weight	Oven Temperature	Approximate Time — Stuffed Bird	Approximate Time — Unstuffed Bird
1½ to 2½ lb	325° F	1¼ to 2 hrs	1 to 1¾ hrs
2½ to 3½ lb	325° F	2 to 3 hrs	1¾ to 2¾ hrs

Test for doneness: Leg moves easily in thigh joint and drumstick meat feels soft when pressed between fingers.

GOURMET ROAST CHICKEN

2 broiler-fryers, 2½ to 3 lb

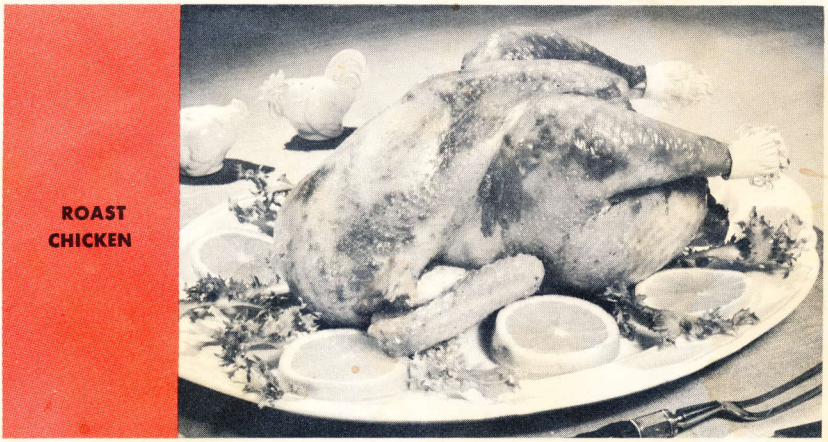
STUFFING

2 chicken livers
2 Tbsp butter or margarine
2 c cooked rice
1½ c drained tomatoes
½ c chopped onion
½ c chopped green pepper
½ c chopped celery
½ tsp ground sage
1¼ tsp salt
¼ tsp ground pepper
8 strips bacon

SAUCE

½ c melted butter or margarine
Juice of 2 lemons
2 tsp salt
½ tsp ground pepper
2 tsp paprika
½ tsp brown sugar
⅛ tsp ground nutmeg
Dash Tabasco

Cook livers in the butter or margarine about 5 minutes. Chop and combine with remaining stuffing ingredients. Loosely stuff both body and wishbone cavities and truss chickens. Place birds, breast up, on rack in shallow open roasting pan. Arrange four bacon strips across each breast. Combine sauce ingredients and pour over chickens. Roast in moderate oven (325° F) for 2 to 2½ hours, basting with the sauce occasionally. When done, drumstick meat should be very soft when pressed between fingers (protected by paper). 8 to 10 servings.



ROAST CHICKEN

GIBLET GRAVY

Pour off all pan drippings but 3 tablespoons fat, and the brown residue. Blend in 3 tablespoons flour; cook stirring constantly until frothy. Add 2 cups water or broth all at once and continue stirring until uniformly thickened. Simmer 5 minutes. Season to taste. Add chopped cooked giblets and 2 hard-cooked eggs, chopped. Makes 3 cups gravy.

Bake it

CHICKEN PIE

- 1/3 c chicken fat
- 1/2 c flour
- 3 c chicken broth
- 1 c cream or milk
- 1 tsp minced onion
- 1/2 tsp ground ginger
- 3/4 tsp salt
- 3/4 tsp pepper
- 4 c cooked chicken, pieces
- 3 hard-cooked eggs, sliced
- Pastry using 1 c flour
- 1 Tbsp milk

Blend chicken fat and flour in saucepan over low heat until bubbly. Add broth and cream all at once and cook stirring constantly until uniformly thickened throughout. Add onion, ginger, salt and pepper. Place chicken and eggs in a 2-quart shallow casserole. Pour in the gravy. Roll pastry to fit casserole. Cut openings for steam vent. Adjust pastry cover. Brush top with milk. Bake promptly in a hot oven (425° F) until top is brown and sauce bubbly, 25 to 35 minutes. 6 to 8 servings. (Biscuit dough may be used instead of pastry.)

CHICKEN ORIENTAL HOLIDAY

MARINADE

- 1 1/2 c pineapple juice
- 3 Tbsp lemon juice
- 1/4 c cornstarch
- 1/2 c water
- 1 large garlic clove, crushed
- 2 Tbsp salad oil
- 1 1/2 tsp salt
- 1 Tbsp brown sugar
- 2 tsp slivered green ginger*
- 1/2 tsp ground allspice
- 1/2 tsp ground cinnamon
- 1/2 tsp ground cloves
- 1/2 tsp nutmeg

- 3 c cooked chicken, pieces
- 2 medium oranges, sectioned
- 3 c cooked rice
- Salted peanuts, almonds, coconut

Combine all marinade ingredients and pour over chicken. Refrigerate, covered, 2 to 3 hours. Remove from refrigerator about 20 minutes before placing in oven. Cook, covered, in a slow oven (325° F) for 20 minutes, or until steaming hot. During last 5 minutes place orange sections over chicken. Replace cover. Serve with rice. Garnish with nuts and coconut. 6 servings.

*If green ginger is not available, use 1/2 teaspoon ground ginger and 1/4 teaspoon ground pepper.

CHICKEN IN EGG PUFF

- 1 broiler-fryer, 2½ lb cut up
- 1 c all-purpose flour
- 1 tsp baking powder
- ¾ tsp salt
- 3 eggs, well beaten
- 1 c milk
- 2 Tbsp melted fat

Coat and lightly brown chicken according to Pan-Fried Chicken, page 4. Drain. Sift flour, baking powder and salt into mixing bowl. Blend eggs and milk and pour into a well made in dry ingredients. Add fat. Blend mixture slowly with rotary beater until all flour is moistened, then beat thoroughly until batter is smooth. Pour into greased 11½ x 7½ x 1½-inch baking dish. Arrange chicken atop batter. Bake in a moderate oven (375° F) 45 minutes, or until batter is puffy and brown. Serve with gravy, page 11. 5 to 6 servings.

HOT CHICKEN SALAD

- 2 c diced cooked chicken
- 1½ c celery, ¼-in dice
- ¼ c chopped almonds
- 2 tsp chopped onion
- 1 tsp grated lemon rind
- 1 Tbsp lemon juice
- ⅛ tsp pepper
- ⅔ c mayonnaise
- Salt and pepper
- 1 c grated Cheddar cheese
- 1 c crushed potato chips

Measure chicken, celery, almonds, onion, lemon rind and juice and pepper into mixing bowl. Add mayonnaise and toss. Add salt and pepper to taste. Divide into 4 individual casseroles. Sprinkle cheese on top. Finish with potato chips. Place on baking sheet and bake in a moderate oven (375° F) 25 minutes, or until cheese is bubbly. 4 servings.

When a recipe requires cooked meat . . .

simmer the broiler-fryer in a covered pot until meat is fork-tender. Use one-half teaspoon (½ tsp) salt per pound of chicken and one cup (1 c) water for each chicken. Time required: 1 hour for whole, and 45 minutes for cut up, broiler-fryer. Discard skin and bones and cut meat as desired. Makes about 1½ cups broth.

CHICKEN PIE

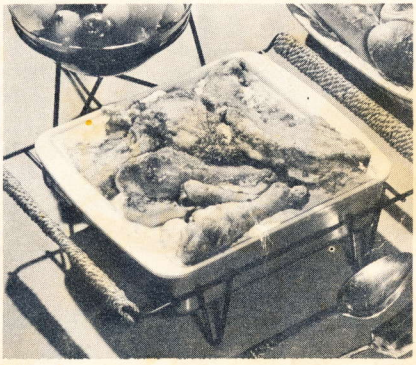
HOT CHICKEN SALAD

CHICKEN PARMESAN

- ½ c grated Parmesan cheese
- 3 broiler-fryer breasts, split
- Fat for browning
- 1 clove garlic, finely minced
- 3 Tbsp flour
- 1¾ c chicken broth or bouillon
- ½ c Sherry
- 1 can (4 oz) mushroom stems and pieces
- 1 tsp salt
- ¼ tsp ground pepper
- 2 Tbsp finely chopped parsley
- 1 pkg (8 oz) spaghetti, cooked

Rub Parmesan cheese on breasts. Brown according to Pan-Fried Chicken, page 4. Remove chicken and save 3 tablespoons of the fat. Add garlic and cook until soft but not browned. Blend in flour. Add broth or bouillon all at once with sherry, mushrooms with the mushroom liquid, salt and pepper. Cook, stirring constantly, until mixture is uniformly thickened. Add chicken. Cover skillet and place in a moderate oven (350° F) until chicken is fork-tender, 30 to 40 minutes. Sprinkle with parsley and serve with spaghetti and additional Parmesan cheese. 6 servings.

CHICKEN PARMESAN



BAKED CHICKEN SUPREME

BAKED CHICKEN SUPREME

- 1 broiler-fryer, 2½ lb cut up
- ½ c fat for frying
- ½ clove garlic, sliced
- 1 tsp salt
- ½ c sliced onion
- 2 Tbsp flour
- 2 c strained, cooked tomatoes
- 1 c dairy sour cream
- ¼ c Parmesan cheese

Brown chicken in fat and place in casserole. Mash garlic with salt. Cook garlic-salt mixture with onion until onion is transparent in 1 tablespoon of the chicken drippings. Blend in flour. Add tomatoes, stirring constantly, and heat to boiling. Remove from heat. Add sour cream gradually, stirring vigorously. Blend in Parmesan cheese. Pour over chicken. Cover and bake in a slow oven (325° F) about 45 minutes. 4 to 5 servings.

Skillet – Simmer

CHICKEN TETRAZZINI

Make ½ recipe

- 1 pkg (about 8 oz) spaghetti
- 1 can (4 oz) mushrooms, drained
- 3 Tbsp butter or margarine
- 3 Tbsp flour
- 1 c cream
- 2 c broth and mushroom liquid
- Salt and pepper
- 2 Tbsp Sherry wine
- 2 c cooked chicken, pieces
- 4 Tbsp grated Parmesan cheese

Cook spaghetti according to package directions. Brown mushrooms in butter or margarine. Add flour and blend. Add cream, broth and mushroom liquid all at once, and simmer stirring constantly until uniformly thickened. Season to taste; add wine. Divide sauce. Add chicken to half, the spaghetti and cooked mushrooms to other half. Put spaghetti mixture in large skillet. Top with chicken mixture, then cheese. Cover and heat to bubbling. Uncover and brown cheese under broiler. 5 servings.

OR 2 QT. CASSEROLE
BAKE AT 325° – 20 min COVERED
+10 min OPEN

CHICKEN PAPRIKA

- 1 broiler-fryer, 2½ lb cut up
- ¼ c flour
- 2 tsp salt
- ¾ tsp pepper
- ½ c fat for frying
- ½ c finely chopped onion
- 3 Tbsp water
- 1 Tbsp paprika
- 3 Tbsp flour
- 1 c dairy sour cream
- 1 c water
- 1 tsp grated lemon rind
- 1 Tbsp lemon juice

Coat chicken with flour, salt and pepper. Brown lightly in hot fat. Add onion, water and paprika. Cover tightly and simmer until chicken is fork-tender, 20 to 25 minutes. Remove chicken and prepare gravy. Add flour to pan juices and blend. Cook until bubbly. Add sour cream and water and simmer stirring constantly until uniformly thickened. Cover and simmer about 5 minutes. Add lemon rind and juice. Heat chicken in the gravy. 4 to 5 servings.

Skillet-simmer dishes may be cooked in any heat-proof utensil. If desired, Chicken Tetrazzini, Skillet Chicken With Rice (page 16) and Chicken Cacciatore (page 17) may be completed by oven cooking instead of top range. Allow slightly longer cooking time.

BRUNSWICK STEW

BRUNSWICK STEW

- 2 broiler-fryers, 2½ lb each
- 5 c water
- 4 tsp salt
- 2½ c kernel corn
- 2 c chopped onion
- 2½ c fresh or frozen okra
- 3½ c tomatoes
- 4 c fresh or frozen lima beans
- ½ lb bacon, ham or salt pork, coarsely cut
- 1 tsp Tabasco
- ¼ tsp ground pepper
- ¼ tsp ground thyme
- ¼ c butter or margarine
- 3 Tbsp flour
- 1 green pepper, chopped

Place chickens, breast down, in large kettle. Add water and salt. Bring to a boil. Skim any froth from surface. Reduce heat and simmer 45 minutes or until meat is ready to come off the bones. Discard bones and skin. Add all ingredients except butter or margarine, flour and green pepper. Simmer about 1 hour, stirring occasionally to prevent sticking. Blend butter or margarine and flour. Add to stew and stir constantly until liquid is uniformly thickened. Simmer 10 minutes to cook flour. Add green pepper and season to taste. Serve very hot in bowls or soup plates. 4 quarts (16 eight-ounce cups).

SKILLET CHICKEN WITH RICE

- 1 broiler-fryer, 2½ lb cut up
- ½ c flour
- 1½ tsp salt
- 1 tsp paprika
- ⅛ tsp pepper
- ½ c fat for browning
- 2 c boiling water
- 1 onion, sliced
- ¾ c rice
- Parsley and paprika

Coat chicken with flour and seasonings and brown according to Pan-Fried Chicken, page 4. Reduce heat, add boiling water and onion. Add rice. Cover and simmer until chicken is fork-tender, rice is fluffy and water is evaporated, about 40 minutes. Garnish with parsley and paprika. 5 servings.

CHICKEN CACCIATORE

- 1 broiler-fryer, 2½ lb cut up
- ½ c olive oil
- 1 onion, sliced
- 3½ c cooked tomatoes
- 1 clove garlic
- 1½ tsp salt
- ¼ tsp ground pepper
- ½ c white wine

Cook chicken in olive oil until browned, turning to brown evenly. Add onion and cook until onion is transparent and golden. Add tomatoes, garlic, salt and pepper. Cover and simmer until chicken is fork-tender and the tomatoes are reduced to a thick sauce, 20 to 25 minutes. Add wine last 5 minutes of cooking. Remove garlic clove before serving. 4 to 5 servings.

CHICKEN CURRY

- 1 can (4 oz) mushrooms, drained
- ¼ c butter or margarine
- ¼ c flour
- 1 tsp salt
- 1½ c broth, mushroom juice or water
- ½ c milk
- 3 c diced cooked chicken
- ½ c finely chopped coconut
- 1 tsp curry powder
- ½ tsp ground ginger
- ¼ tsp celery seed
- Few grains cayenne pepper
- 3 or 4 cups cooked rice

Brown mushrooms in butter or margarine. Add flour and salt and cook until bubbly. Pour in broth and milk all at once. Cook stirring constantly until uniformly thickened. Add chicken, coconut and seasonings. Cook 10 to 15 minutes over low heat. If desired add more curry. Serve with rice. 6 servings. (Curry is usually served with several accompaniments, such as chutney, pickle relish, pickled onions, coconut, salted peanuts, chopped or grated hard-cooked egg and crumbled crisp bacon.)

CHICKEN CACCIATORE CHICKEN CURRY

Casserole it

CHICKEN CURRY HAWAIIAN

- 3 medium coconuts
- 1 can (4 oz) mushrooms, drained
- 3 Tbsp butter or margarine
- 1/4 c flour
- 1 1/2 c coconut milk
- 1/2 c cream or rich milk
- 2 c diced cooked chicken meat
- 2/3 c grated fresh coconut
- 1 tsp salt
- 1 tsp curry powder
- 1/2 tsp ground ginger
- 1/4 tsp celery seed
- 1/4 tsp white pepper
- 6 c cooked hot rice
- Paprika and parsley

Puncture "eyes" in one end of coconut. Drain milk into measuring cup and save. Saw coconuts in half crosswise. Remove coconut meat and grate 2/3 cup. Grease shells with butter or margarine. Brown mushrooms in the butter or margarine, add flour and blend. Cook until bubbly. Pour in cream and coconut milk all at once. Continue cooking stirring until thickened. Add chicken, coconut and seasonings. Heat, but do not boil. Line shells with rice. Fill with chicken mixture. Heap more rice on top to cover the chicken. Place coconuts in pan and cover. Bake in hot oven (400° F) about 20 minutes. Garnish with paprika and parsley. Serve in the coconut shells. 6 servings.

CHICKEN PANCAKES IMPERIAL

- 3 eggs
- 1 tsp salt
- 1/4 c milk
- 2 Tbsp flour
- Fat for frying
- 1 Tbsp butter or margarine
- 1 Tbsp flour
- Few grains mace
- 1/8 tsp paprika
- 1 c milk or broth
- Salt and pepper
- 1 Tbsp Sherry wine
- 2 c finely chopped cooked chicken
- 1 c grated Cheddar cheese

Beat eggs with salt, milk and flour until smooth. Pour 2 tablespoons batter into a heated lightly greased skillet to form a 7-inch pancake. Cook on one side only. Continue making pancakes, placing each brown side down, on clean towel. To Make Gravy: Melt butter or margarine over low heat. Blend in flour, mace and paprika. Add milk or broth all at once, stirring constantly until uniformly thickened. Add salt and pepper to taste. Add Sherry wine. Add enough gravy to moisten chicken. Spread about 1/4 cup of the mixture on each pancake. Roll tightly. Place in shallow baking dish. Pour rest of gravy over pancakes, and sprinkle cheese on top. Bake in moderate oven (375° F) 20 minutes or until sauce is bubbly. 6 to 7 pancakes.

CHICKEN-CUSTARD TOP DRESSING

2 broiler-fryers, 2½ lb each, cut up
¼ c finely chopped onion
⅓ c butter or margarine
5 c bread cubes
½ tsp poultry seasoning
⅛ tsp ground pepper
½ tsp salt

CUSTARD

½ c butter or margarine
½ c flour
3½ c broth and milk, combined
4 egg yolks, beaten slightly

Simmer less meaty chicken pieces, page 13. Set broth aside for Custard Dressing. Place meat removed from bones in bottom of a 2-quart casserole. Cook chopped onion in the ⅓ cup butter or margarine until transparent. Combine with bread cubes, poultry seasoning, pepper and salt. Place over chicken.

Melt the ½ cup butter or margarine, add flour and cook until bubbly. Add broth and milk all at once. Cook stirring constantly until uniformly thickened. Blend slowly into egg yolks, stirring constantly. Pour into casserole. Do not mix but have 3 layers. Let stand while browning meaty chicken pieces, Oven-Fried Chicken, page 5. Bake Custard Dressing at the same time the chicken bakes, in a moderate oven (350° F) 30 to 40 minutes. 8 servings.

CHICKEN-CUSTARD TOP DRESSING

CHICKEN PANCAKES IMPERIAL

POULTRY and EGG NATIONAL BOARD

185 NORTH WABASH AVE., CHICAGO 1, Ill.

BRANCH OFFICES

BOSTON — 30 Huntington Ave., Boston 16, Mass.

NEW YORK — 250 West 57th St., New York 19, N. Y.

SAN FRANCISCO — 870 Market St., San Francisco 2, Calif.